

CARMIONE

Carmignano DOCG

Sangiovese 70%, Cabernet Sauvignon 15%,
Cabernet Franc 5%, Merlot 10%



OUR WINES

- **Name:** Carmione comes from a play on words by Fabrizio on the name Carmignano, made distinctive in the form “Carmione.”
- **Label:** designed by Marcello Scuffi, it features the drawing of a train, personalized with the word “Carmignano”: Scuffi imagined it as a train bound for Carmignano.
- **Vineyard:** Guyot training system, planting density of 6,250 vines/ha. Medium-textured stony soil, derived from Alberese-type marly limestone, argillaceous schists (Eocene) and sandstones (Oligocene), with a medium-to-high presence of skeletal material.
- **Climate:** the Apennine influence produces marked temperature swings, especially in summer, in a particularly well-suited environment.
- **Farming practice:** organic
- **Harvest:** by hand, in 15 kg crates.
- **Vinification:** stainless steel tanks at controlled temperature for approximately 25 days.
- **Aging:** Approximately 12 months in first- and second-use French oak barriques; after bottling, it rests in the bottle before release.

TASTING NOTES

Very intense ruby red color. Broad aromas, with notes of fruit, cassis and spice — refined, elegant and persistent. On the palate, powerful structure combined with measured balance: a full, refined and well-balanced taste, with soft, tight and dense tannins, well-integrated, accompanied by fresh acidity that lingers in fruity and spicy notes. Elegant finish.

PAIRINGS

Premium cured meat appetizers, grilled red meat dishes, aged cheeses.

SERVING TEMPERATURE

15-18°C.



CARMIONE 14.00